

What is claimed is:

1. A method of creating curved sausage links, comprising, extruding an elongated sausage strand having linear protein fibers therein out of an elongated hollow meat emulsion tube,
partially restricting the flow of meat emulsion over and past a restriction element in the tube wherein a first portion of meat emulsion including a plurality of linearly and longitudinally extending fibers will move longitudinally over the restriction element to create a first portion of meat emulsion that gradually transitions to a second portion of meat emulsion that engages and passes over the restriction element and including primarily non-linear fibers disposed in a random orientation, and wherein the first portion is more susceptible to lengthwise shrinkage in the presence of heat than the second portion,
separating the sausage strand upon exiting the tube into a plurality of separate sausage links,
applying heat to the sausage links wherein the links will assume a curved shape by virtue of the different orientation of fibers in the two portions.
2. The method of claim 1 wherein the heat applied is a bath of hot water.
3. The method of claim 1 wherein the heat applied is a steam cooker with saturated hot air.
4. The method of claim 1 wherein the heat applied is a hot air oven.
5. The method of claim 1 wherein the links are moved over a hot frying surface.

6. The method of claim 1 wherein the heat applied is by applying hot liquid smoke to the links.
7. The method of claim 1 wherein heat applied is a microwave oven.
8. The method of claim 1 wherein heat applied is hot frying oil.
9. The method of claim 1 wherein the applied heat has a temperature of greater than 65° C.
10. A method of creating curved sausage links, comprising, extruding an elongated sausage strand having linear protein fibers therein out of an elongated hollow meat emulsion tube,
separating the flow of meat emulsion in the tube to a first longitudinal portion comprised of linear fibers, and a second longitudinal portion comprised of fibers, disposed in a random orientation,
separating the sausage strand upon exiting the tube into a plurality of separate sausage links,
applying heat to the sausage links wherein the links will assume a curved shape by virtue of the different lengthwise shrinking reaction to heat by the orientation of fibers in the two portions.
11. The method of claim 10 wherein the heat applied is a bath of hot water.
12. The method of claim 10 wherein the heat applied is a steam cooker with saturated hot air.
13. The method of claim 10 wherein the heat applied is a hot air oven.

14. The method of claim 10 wherein the links are moved over a hot frying surface.

15. The method of claim 10 wherein the heat applied is by applying hot liquid smoke to the links.

16. The method of claim 11 wherein the applied heat has a temperature of greater than 65° C.

17. The method of claim 10 wherein heat applied is a microwave oven.

18. The method of claim 10 wherein heat applied is hot frying oil.

19. A sausage extrusion tube, comprising,
an elongated hollow tube having a meat emulsion intake end
and a meat emulsion discharge end,
a restrictor element in the tube to partially restrict the
longitudinal movement of sausage emulsion therethrough
so as to divide meat emulsion passing therethrough into
separate longitudinal portions comprised of first
portion of meat emulsion that passes, engages and is
deflected to pass over the restrictor element, and a
second portion that does not engage the restrictor
element and passes thereby without being deflected.

20. The device of claim 19 wherein the cross sectional area of the restrictor element with respect to the cross sectional area in a hollow portion of the tube is between 1-2 to 1-8.

21. The device of claim 19 wherein the restrictor element is located in an off-center position within the tube.

22. The device of claim 19 wherein a downstream end of the restrictor element is approximately 10mm from the discharge end.

23. The device of claim 19 wherein the resistor element engages a bottom portion of the hollow tube, and has a concave arcuate surface on a top surface thereof.

24. The device of claim 19 wherein an open passageway is formed above the restrictor element having an elliptical cross-sectional shape.

25. The device of claim 19 wherein an inclined ramp is on an upstream end of the restrictor element.